

SIDES

FIELD-GROWN BERRIES BOWL 
vanilla yogurt & mint
\$5

APPLEWOOD-SMOKED BACON OR TURKEY BACON
\$5

CHICKEN-APPLE SAUSAGE LINKS
\$5

HONEY-CURED HAM 
\$5

SEASONED BREAKFAST POTATOES
\$5

TOASTED BAGEL
cream cheese
\$4

TOASTED ARTISAN BREAD
sourdough, multigrain, marble rye, english muffin,
gluten-free white or wheat
\$4

DRINKS

FARMHOUSE JUICE  
watermelon, cucumber, mint, coconut water
\$6

BOOST JUICE  
spinach, avocado, pineapple, cilantro, probiotics, maple water
\$6

GREEN MACHINE SMOOTHIE 
matcha, strawberries, honey, vanilla, coconut milk
\$7

PROTEIN PUNCH SMOOTHIE 
greek yogurt, mango, turmeric, cardamom
\$7

JUICE
orange, apple, grapefruit, pineapple, tomato
\$3

MILK
whole, 2%, skim, almond, soy
\$3

STARBUCKS REGULAR & DECAFFEINATED COFFEE
\$3

ESPRESSO
\$3

CAPPUCCINO
\$4

LATTE
\$4

ASSORTED TAZO TEA
\$3

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Not all ingredients may be listed (herbs, spices, marinades, etc.)
Please alert your server if you have allergies or specific dietary restrictions.

 vegan  gluten-free

THE COMMENTARY

SOCIAL
HOUSE

ESTD.
2019

STEEL-CUT OATMEAL

banana, cashews, coconut, dates & honey

\$9

AÇAÍ BOWL

fresh fruit, seasonal berries & granola

\$12

HUEVOS RANCHEROS*

*flour tortilla, scrambled cage-free eggs, guacamole,
chunky tomato salsa, cilantro & lime*

\$12

BLUEBERRY BIG STACK*

*blueberry pancakes served with banana, blueberries, flaxseed,
coconut yogurt, warm maple syrup & two cage-free eggs
with seasoned breakfast potatoes*

\$15

SALMON TOASTIE*

*smoked salmon, citrus crème fraîche, olive & caper relish,
za'atar seasoning, pumpernickel bagel*

\$14

VEGGIE GRAIN BOWL*

*basmati rice, fried cage-free eggs, tofu, carrots, cremini mushrooms,
snow peas, spinach & black sesame seeds lightly tossed with soy sauce
and served with sweet chili sauce*

\$13

EGG-IN-THE-HOLE*

*whole grain toast with a poached egg in the middle,
served with seasoned breakfast potatoes*

\$11

EGG WHITE PANINI*

*scrambled egg whites, roasted chicken breast, white cheddar, arugula,
roasted tomatoes, peppered bacon & herb-buttermilk aioli
served on multigrain bread*

\$13

EGGS YOUR WAY*

*two cage-free eggs served with seasoned breakfast potatoes, choice of
applewood-smoked bacon, turkey bacon, chicken-apple sausage or
honey-cured ham, choice of toasted artisan bread*

\$13

THE COMMENTARY BENEDICT*

*poached eggs & ricotta cheese sauce on a housemade herb biscuit,
served with arugula & heirloom tomato salad*

\$12

GREETINGS & SALUTATIONS

COMMENTARY * SOCIAL HOUSE
20
19